SQT

TRAINING THAT DEVELOPS *REAL* CAPABILITY











Introduction to Food Safety Legislation

FS025

Introduction to Food Safety Legislation

Laws controlling the manufacture of foods have evolved since 1266 AD when the weight and prices of bread was fixed. The **Assize of Bread and Ale** was a 13th-century statute in late medieval English law that set standards of quality, measurement, and pricing for bakers and brewers. It was the first law in British history to regulate the production and sale of food. At the local level, this resulted in regulatory licensing systems, with arbitrary reoccurring fees, and fines and punishments for lawbreakers. Today's food legislation regulates the manufacture of most foods to ensure that they are produced and sold in a safe and honest manner.

Complying with relevant Food Safety Legislation is the basic legal responsibility imposed on all Food Business Operators by the State. Therefore each FBO needs to know the pieces of legislation applicable to their business before any competent authority audit. Those FBOs who have achieved certification against BRC-Global Food Safety Standard- Issue 5, know that the definition of a 'Critical Non Compliance' is "Where there is a critical failure to comply with a food safety or legal issue."
Lack of knowledge of the law and therefore not complying with the law is viewed as a potential reason for failure in any audit protocol. It is argued that one cannot comply with the law until one knows the law.

The Four objectives of EU food law are to:

- Protect human health
- Prevent fraud
- Inform the consumer
- Facilitate trade

This training course will focus on objectives one and three (above), to protect human health and provide the consumer with the correct information which will allow them to make an informed decision. The F.S.A.I. website will be used as the source of legal reference during the course.

Duration & Price

Duration: 1 day
Delivery mode: This programme is available In-Company

Dates & Locations

In-Company training programmes are customised for your organisations specific needs. Most In-Company training is now delivered virtually.

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

- Development of Food Safety Legislation within the EU
- Key Policy Priorities
- Consumer Protection
- Specific Legislation
    - Food Hygiene
    - 178/2002
    - Hygiene 1 - 852/2004
    - Hygiene 2 - 853/2004
- Workshop 178/2002
    - 2073/2005 – Microbiological Criteria for Foodstuff
- General Labelling, Presentation & Advertising of Foodstuffs (2001/13/EC)
- Traceability requirements (Article 18, 178/2002)
- Meat Products Labelling (1760/2000, 1162/2009)
- Allergens Labelling (2007/68/EC)
- Other Legislative Categories
- Course review / evaluation

Who should participate?

- Food Safety Team Leaders/Members
- General Management
- Quality Assurance / Technical Managers
- Retail Fresh Food Managers
- Catering Managers
- R & D personnel
- Corporate Compliance personnel

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the development of Food Safety Legislation within the EU
- Know how to source legal information relevant to their food business operation
- Understand the legal responsibilities placed on Food Business Operators
- Be able to deal more confidently with 3rd party auditors
- Understand the categorisation of food safety legislation

Tutors



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What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.



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- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

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